

Twin Island Cider - Grape Friends Pét-Nat

Producer	Twin Island Cider
Product	Grape Friends Pét-Nat Cider
Vintage	2022
Country	Canada
Region	Pender Island

WHLs Price	\$19.00
Configuration	12 X 750 mL
SKU	113685
ABV	8.50%

Apples/Grapes	Apples: King of Tompkins County, Liberty; Grapes: Agria
Soil	Mixed growing sites—predominantly clay-loam
Farming	Organic methods (non-certified)
Orchard/Vineyard	Kings harvested from dry-farmed, 120-year old settler trees around the Gulf Islands, as well as Liberty apples from a 40-year-old orchard on Saturna Island. Grapes grown at a vineyard in Cobble Hill.
Production	Grapes were foot-stomped, inoculated with a native yeast cider 'starter' and then fermented on the skins for two weeks in cool winter temperatures. They were then pressed and continued fermentation blended with the apples/cider. Native yeast fermentation, racked multiple times to reduce sediment before being bottled in the ancestral
Impression	A grape-forward, dry co-ferment with a balance of fruit and funk. Medium acidity, medium bubble.



Cellar Practices
<ul style="list-style-type: none"> • No SO2 • Native yeast fermentation • No Fining • No Filtering • No Additives

Notes
Chill well upright. Open with caution.

° PLATO ferments

If you have any questions please reach out to Brendan@platoferments.com

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